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{Nashville's Finest}
May/June 2024
ten dollars
slmag.net

SWEET SPOT

SusieCakes at The Mall at Green Hills is a delightful new addition to the neighborhood

Written by Melissa Mahanes / Photo courtesy of Nashville Guru

Susan Sarich, driven by a yearning for home-style American treats crafted from scratch with genuine ingredients, embarked on a culinary journey. Merging her business acumen with the cherished 3" x 5" recipe cards handed down from her grandmothers, Mildred and Madeline, she unveiled SusieCakes in the Brentwood neighborhood of Los Angeles in 2006. From classic layer cakes to indulgent cupcakes, delectable desserts, unparalleled service, and nostalgic ambiance endeared the bakery to the neighborhood, even garnering a substantial celebrity following.

Since its inception, SusieCakes has flourished across Southern California and Texas, blossoming into 26 storefronts with ambitious plans for further expansion. They recently began shipping their baked goods nationwide, ensuring more states can savor their delectable creations. We are lucky to now have one in the heart of Green Hills!

The Nashville SusieCakes is a one-stop shop for the perfect cake, cookie, or cupcake and party staples such as candles, confetti, balloons, and cake servers. SusieCakes carries seasonal selections and classics, such as an Old-Fashioned Chocolate, Susie's Famous Southern Red Velvet, Carrot, and a Tropical Coconut, available as whole cakes or by the slice. Colorful cupcakes in flavors like Chocolate Mint, Strawberry, Lemon, and Peanut Butter share the case with cookies like giant chewy Chocolate Chip, Whoopie Pies, and seasonal bars. There are also several gluten-free and flourless options. Guests with pets will also be delighted to find complimentary signature Fido-friendly treats inside the shop.

"Nashville, known for its celebratory nature and diverse culinary scene, is the perfect backdrop for our newest venture," said Susan Sarich. "We are eager to contribute to the city's rich tapestry of flavors and become an integral part of the local community. We look forward to welcoming our new Nashville family in to enjoy our high-quality desserts that have become synonymous with the SusieCakes brand."

Step into the new SusieCakes shop in Nashville and be greeted by their friendly staff who will guide you through their inviting displays. Cakes, cookies, pies, and cupcakes are available on the spot, ready to satisfy any sweet tooth. If you are looking for something more custom, you can place orders in person or online 24 to 48 hours in advance, depending on what your heart desires. A Barbie cake? Gender reveal cake? You never need an excuse to treat yourself to something sweet. sl

Take a look at the recipe for SusieCakes Key Lime Pie on the next page.

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Eat
CAKE
We Bake On-site
Cakes

SUSIECAKES KEY LIME PIE

FOR THE CRUST
1 ½ cups finely crushed graham cracker crumbs
6 tablespoons unsalted butter, melted
3 ½ teaspoons granulated sugar

FOR THE FILLING
14 ounce can sweetened condensed milk
4 egg yolks, large
½ cup freshly squeezed key lime juice
1 tablespoon grated lime zest

FOR THE TOPPING
1 ½ cups cold heavy cream
2 tablespoons granulated sugar
1 tablespoon grated lime zest
Lime slices for garnish (optional)

- Preheat oven to 375°F.
- Combine the graham cracker crumbs, butter and sugar in a bowl, and mix well until crumbs & sugar are well incorporated with butter. Press into bottom and sides of a 9-inch pie dish (preferably metal), bake at 375° for 10-13 minutes, until lightly brown. Allow to cool completely.
- Reduce oven heat to 325°F.
- In a bowl, whisk together the sweetened condensed milk, egg yolks, lime juice, and zest. Pour filling into cooled crust. Bake for 17 minutes or until the center is set but still "shivers/shakes" when the pan is lightly nudged. Cool on wire rack.
- In the bowl of an electric mixer, whisk cream and sugar together until soft peaks form. Top pie with whipped cream & lime zest. You may also add slices of lime on top as well. Keep refrigerated until serving. Enjoy!